Weekly Specials

TUESDAY

1/2 Priced Sushi All Day

WEDNESDAY

Prime Rib Night $34.95

THURSDAY

Select 1/2 Priced Bottles of Wine

& Pasta Specials

FRIDAY & SATURDAY

Dinner Specials & Live Music

WAYPOINT 622

WINTER 2026–2027

Starters

Soup

French Onion* 9
Blend of onions · melted gruyère, provolone & parmesan · crouton

Cream of Potato* 8
Housemade bread bowl · cream · cheddar cheese · butter · bacon & scallion garnish

Salad

Waypoint Wedge* 16
Baby iceberg · crumbled blue cheese · tomatoes · bacon · red onions · blue cheese dressing

Greek Horiatiki* 18
Cucumbers · tomatoes · peppers · onions · feta · authentic Greek olive oil & red wine vinegar dressing

Hearts of Romaine Caesar* 16
Crisp romaine · cherry tomatoes · shaved parmesan · asiago · garlic bread · creamy Caesar dressing

Salad Enhancements

Grilled* or crispy chicken	12
Grilled shrimp*	18
Grilled salmon*	14
Filet mignon*	20
Lobster tail crescent*	15

Seafood

Destination 622 "Pure" Crab Cake* 24
Grain mustard sauce · mango pico de gallo

Fried Calamari* 18
Marinara sauce · hot cherry peppers

Jumbo Shrimp Cocktail* 21
Cocktail sauce & lemon wedge

Scallops Oreganata 16
Pan-seared dayboat dry scallops · oreganata breadcrumbs · white wine · garlic butter

Chef's Favorites

Shishito Peppers* 14
Sea salt

Charcuterie Pretzel for Two 21
Housemade pretzel · various meats & cheeses · hummus · fig jam · cherry peppers

Ricotta Toast* 14
Sourdough · ricotta · arugula & tomato salad · balsamic & extra virgin olive oil drizzle

Please advise your server of any allergies.
Any item listed with an asterisk (*) can be prepared gluten free upon request.
Additional dressings and sauces are subject to an upcharge.
A 3% credit card processing fee applies to all credit card transactions.

Main Dishes

Pasta

Rigatoni* — 27
Vodka infused blush tomato cream · sautéed spinach · parmesan cheese · ricotta

Mushroom Cream Ravioli — 29
Housemade ravioli · mushroom-sherry cream sauce

Cavatelli Broccoli Rabe* — 25
Housemade ricotta cavatelli · Italian sweet sausage · cannellini beans · broccoli rabe · parmesan cheese · garlic butter

Gnocchi Pesto Cream* — 25
Housemade gnocchi · pesto cream sauce

Land

Bistro Pork Chop* — 36
Cajun-seared, bone-in chop · andouille sausage · middle neck clams · tomato & saffron-cilantro jus · mashed potatoes · seasonal vegetables

Grass-Fed Lamb Chops* — 45
Herb-crusted · mint jelly · mashed potatoes · seasonal vegetables

Bone-In Veal — 55
Breaded & pan-fried

Milanese: *arugula salad · mashed potatoes · balsamic drizzle*

Parmesan: *herbed tomato sauce · melted mozzarella · pecorino romano · linguini*

Chicken Piccata* — 29
Bell & Evans chicken breast · parmesan risotto · caper berries · house roasted peppers · seasonal vegetables

Center Cut Filet Mignon* — 56
8oz cut · pan-seared · garlic butter · demi-glace · baked potato · seasonal vegetables · choice of steak sauce

Dry-Aged Ribeye* — 55
12oz cut · pan-seared · au jus · seasonal vegetables · crispy onion garnish · choice of steak sauce

Signature Steak Sauces

port wine reduction • béarnaise* • au poivre*
horseradish cream* • hollandaise**

Sea

Linguini & Local Clams* — 34
Garlic · parsley · herbs · pecorino romano cheese · red or white sauce · spicy red pepper

Lemon Halibut* — 42
Pan-seared · lemon olive oil · citrus jasmine rice · wilted spinach · lemon beurre blanc

Tuscan Salmon* — 34
Italian seasoned & seared salmon filet · parmesan risotto · tomato basil bruschetta

Flounder Française* — 32
Battered local flounder · lemon butter white wine sauce · parmesan risotto

Lobster Mac & Cheese — 29
Cavatappi · housemade beer & cheddar cheese sauce · chopped lobster

ADD: lobster tail crescent +$15*

Champagne Scallops* — 39
Pan-seared dayboat dry scallops · mushroom-parmesan risotto · champagne cream sauce · seasonal vegetables

Sides

Loaded Baked Potato* — 10
Cheddar · bacon · scallions · butter · sour cream

Twice Baked Potato* — 10
Potato skin · mashed potatoes · cheddar cheese · scallions

Mashed Potatoes* — 8
Garlic · butter · cream

Broccoli Rabe* — 12
Garlic · olive oil

Sautéed Spinach* — 15
Garlic · olive oil

Crispy Brussels Sprouts* — 13
Apple · craisins · honey glazed bacon · blue cheese

Please advise your server of any allergies.
Any item listed with an asterisk (*) can be prepared gluten free upon request.
Additional dressings and sauces are subject to an upcharge.
A 3% credit card processing fee applies to all credit card transactions.